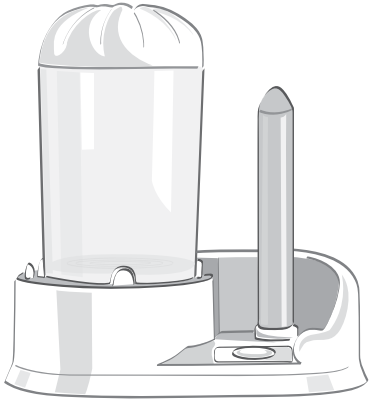
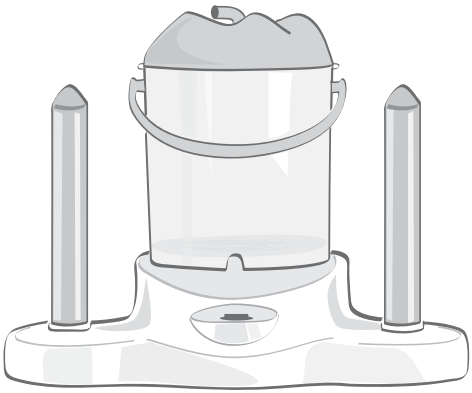
hot dog maker

Instruction Manual

EN





SENCOR®

SHM 4210
SHM 4220

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised with previous use of similar types of appliances. Use the appliance only as described in this user's manual. Store the instruction manual in a safe place for future reference.

We recommend saving the original shipping cardboard box, packaging material, receipt and warranty for the period of the warranty at minimum. In case of transportation, pack the product using the original packaging materials only.

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IMPORTANT SAFETY INSTRUCTIONS
READ THOROUGHLY AND SAVE FOR FUTURE REFERENCE

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children should be supervised to ensure that they will not play with the appliance.

- Before connecting the appliance to the mains make sure that the voltage indicated on the appliance corresponds to the local mains voltage.

- This appliance has been design for household use only . Do not use it for commercial purposes.

- Do not use the appliance outdoors.

- Do not use the appliance with wet or damp hands. Do not immerse the appliance into water or other liquid.

- Do not transport the appliance while in use. Keep the appliance clean. Follow the instructions in Chapter „Cleaning and maintenance".

- Place the appliance on the clean and flat surface. Do not use the appliance on metal surface such as e.g. the kitchen sink.

- Always turn off the appliance at the power outlet and then remove the plug from the power outlet when the appliance is not in use, when leaving unattended, before cleaning or transport.

- Do not let the supply cord touch hot surfaces or hang over sharp objects. Do not place any heavy objects on the supply cord. Place the supply cord in order not to be stepped on it or stumbled over it.

- Make sure the supply cord do not hang over the edge of a table or touch hot surface.

- Do not spout water or any other liquid on the appliance. Do not rinse the appliance under the running water and do not immerse in water or other liquid.

- Do not place the appliance near open fire, devices or appliances that are sources of heat. They could damage the appliance.

- Close supervision is necessary when moving the appliance if it contains hot water. Risk of scald!

- When preparing the hot dogs, do not touch the toasting skewer and water tank in the base and the container with sausages.

- If you desired to move the appliance immediately after the using, use kitchen gloves and hold the appliance on sides.

• Do not use toasting skewers for transporting the appliance.

• Be careful when removing the lid as the escaping steam can cause hurt.

• Do not disconnect the appliance from the wall outlet by pulling the supply cord - risk of supply cord/wall outlet damage. Disconnect the supply cord by gently pulling the plug from the wall outlet.

• Close supervision is necessary when removing the roll from toasting skewer(s). Toasting skewer is very hot.

• Use the appliance only with original accessories. Never use with any other accessories from other manufacturers.

• Do not cover the ventilation slots with objects such as newspapers, paper towels etc.

WARNING! Do not operate the appliance with a programming device, timer or any other part that turn on the appliance automatically in order to avoid the risk of dangerous situation.

• Do not operate the appliance if it is damaged, especially if the supply cord or the base are damaged.

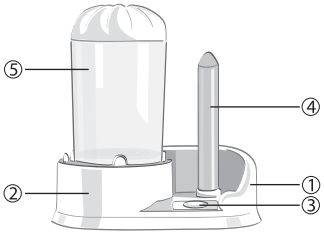
• If the supply cord is damaged, have it repaired at authorised service center. Appliance with damaged supply cord or supply plug is prohibited to use.

• In no case do the repairs or make alternations on the appliance by yourselves – risk of electric shock!
All repairs and settings have to be done by a professional authorised service or agent. Doing so during the validity of warranty you risk lost of the warranty.

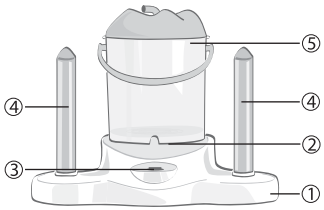
• Before the first use wash the steaming container, lid and extension for cooking eggs. Wipe the toasting skewer with damped cloth.

DESCRIPTION OF HOT DOG MAKER

SHM 4210
①/Base
②/Water tank with nonstick surface
③/Main switch and function switch
0 – OFF
● – turn on steam cooking function and toasting skewer
◐ – turn on steam cooking function
◑ – turn on toasting skewer
④/Toasting skewer
⑤/See-through container with a lid
⑥/Extension for cooking eggs (not shown)



SHM 4220
①/Base
②/Water tank with nonstick surface
③/Main switch and function switch
0 – OFF
I – turn on steam cooking function
II – turn on steam cooking function and toasting skewers
④/Toasting skewers
⑤/See-through container with a lid and a handle
⑥/Extension for cooking eggs (not shown)



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OPERATION OF HOT DOG MAKER

PREPARING HOT DOGS:

1. Place the appliance on a dry and flat surface.

2. Fill the water tank with cold water until it reaches the MAX. level. Do not exceed the MAX. level.

3. Place the see-through container on the water tank and make sure that the container is well fixed in the fixtures.

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4. Insert up to 6 pieces of standard size sausages into the container. Close the container with a lid.

5. Cut the top of the roll using the knife and put the roll on the toasting skewer with the cut end first.

6. Insert the supply plug into the rightly grounded wall outlet. Turn the main switch to the ● position. You will turn on the cooking function (steam cooking) and toasting skewer.

7. The actual heating time depends on how and where the sausages were stored. If the sausages were stored in cold place, the heating time increases. The heating time depends on the amount and size of sausages as well. You will heat 6 pieces of standard size sausages for about 6-8 minutes.

8. Do not touch the toasting skewer when exchanging the rolls because it is very hot.

9. When the sausages are heated enough, turn off the appliance by switching the main switch to the 0 position and remove the plug from the wall outlet. Remove the lid carefully from the container. Take out the sausages using the kitchen tongs or other similar kitchen utensils. Do not attempt to take the sausages out with your hands! Risk of burns!

10. Serve the hot dogs according to your taste, with ketchup, mustard, Tartar sauce or roasted onions or sliced cucumber etc.

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4. Insert up to 16 pieces of standard size sausages into the container. Close the container with a lid.

5. Cut the top of the roll using the knife and put the roll on the toasting skewers with the cut end first. You can toast 2 rolls at the same time.

6. Insert the supply plug into the rightly grounded wall outlet. Turn the main switch to II position. You will turn on the cooking function (steam cooking) and toasting skewers.

7. The actual heating time depends on how and where the sausages were stored. If the sausages were stored in cold place, the heating time increases. The heating time depends on the amount and sausages as well. You will heat 16 pieces of standard sausages for about 18 minutes.

8. Do not touch the toasting skewers when exchanging the rolls because they are very hot!

9. When the sausages are heated enough, turn off the appliance by switching the main switch to the 0 position and remove the plug from the wall outlet. Remove the lid carefully from the container. Take out the sausages using the kitchen tongs or other similar kitchen utensils. Do not attempt to take the sausages out with your hands! Risk of burns!

10. Serve the hot dogs according to your taste, with ketchup, mustard, Tartar sauce or roasted onions or sliced cucumber etc.

COOKING EGGS

1. Place the appliance on a dry and flat surface.

2. Fill the water tank with cold water until it reaches the MAX. level. Do not exceed the MAX. level.

3. Place the see-through container on the in the water tank and make sure that the container is well fixed in the fixtures.

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4. Insert the fresh eggs (max. of 3 pieces) in shells into the holes of extension for cooking eggs. Put the handle that is part of accessories throught the middle of the extension and using the handle lower the extension carefully into the container.

5. Insert the supply plug into the rightly grounded wall outlet. Turn the main switch to position ◐. You will turn on the cooking function (steam cooking).

7. Cook the eggs for 7 minutes to get soft–boiled eggs. If you desire to get hard–boiled eggs, cook them 5 minutes more.

8. Cooking time depends on how and where the eggs were stored.

9. When the eggs are cooked, turn the main switch to 0 position and remove the plug from the wall outlet.

10. Remove the lid carefully. Use kitchen tongs or other similar kitchen utensils to take out the eggs.

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4. Insert the fresh eggs (max. of 5 pieces) in shells into the holes of extension for cooking eggs. Put the handle that is part of accessories throught the middle of the extension and using the handle lower the extension carefully into the container.

5. Close the container with a lid.

6. Insert the supply plug into the rightly grounded wall outlet. Turn the main switch to I position. You will turn on the cooking function (steam cooking).

7. Cook the eggs for 7 minutes to get soft–boiled eggs. If you desire to get hard–boiled eggs, cook them 5 minutes more.

8. Cooking time depends on how and where the eggs were stored.

9. When the eggs are cooked, turn the main switch to 0 position and remove the plug from the wall outlet.

10. Remove the lid carefully. Use kitchen tongs or other similar kitchen utensils to take out the eggs.

COOKING VEGETABLES

You can cook vegetables, such as broccoli, asparagus etc., in the container as well. Before cooking the sweet corn cobs, you should adjust the lenght so that they fit into the container. Broccoli will be good to cut to smaller pieces. When cooking vegetable follow the same instruction as when cooking eggs but do not use the extension for cooking eggs. Do not exceed the container so much.

Approximate time of cooking vegetables:

150 g broccoli……approx. 6 min
Sweet corn cobs…….. .approx. 10 min
150 g asparagus…… . approx. 8 min

CLEANING AND MAINTENANCE

- After each use turn off the appliance using the main switch and remove the supply plug from the wall outlet. Let the appliance cool down before cleaning.
- Container, its lid and extension for cooking eggs if used wash in hot water with kitchen detergent. Then rinse under the clean running water and dry thoroughly.
- It is not recommended to wash the container, lid and extension for cooking eggs in the dishwasher.
- Pour out the water from the water tank. Clean the bowl using the damped cloth and dry thoroughly.
- Wash the base with a clean, gently damped cloth and dry thoroughly.
- In no case immerse the base into water or other liquid.
- Do not use any abrasive cleaning detergent for cleaning the appliance.

TECHNICAL SPECIFICATIONS

230 V ~ 50 Hz, 350 W (SHM 4210)
230 V ~ 50 Hz, 380W (SHM 4220)

HANDLING INSTRUCTIONS FOR THE DISPOSAL OF USED PACKAGING MATERIAL

Dispose of used packaging material properly. Use appropriate waste collection centres available at your location.

DISPOSAL OF USED ELECTRICAL & ELECTRONIC EQUIPMENT

The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this equipment at your applicable collection point for the recycling of electrical & electronic equipments waste. In the European Union and Other European countries which there are separate collection systems for used electrical and electronic product. By ensuring the correct disposal of this product, you will help prevent potentially hazardous to the environment and to human health, which could otherwise be caused by unsuitable waste handling of this product. The recycling of materials will help conserve natural resources. Please do not therefore dispose of your old electrical and electronic equipment with your household waste. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

CE This product is in compliance with the requirements of the regulations of EU on electromagnetic compatibility and electrical safety.

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